



FABER™

festive menu
24th Nov - 30th Dec

FESTIVE *lunch*

Office parties, family gatherings & celebrations with friends.

We've created two menus to cater for all without a dry turkey in sight. *No pre-orders* needed! We've made booking Christmas easy. Available midday to 3pm, 24th November to 30th December.

2 course £39pp
3 course £45pp

STARTERS

Chalkstream trout tartare, soy, keta caviar, nori
Burrata, samphire, hazelnut & sultana
Devon scallops, verjus & rosemary
Spiced Dorset crab, cheddar biscuit, mandarin
Coombeshead mangalitza ham, house pickles

MAINS

Cured peterhead cod fillet, Norfolk lentils, bisque sauce, aioli
Cornish monkfish, confit onion, grilled sprout tops, smoked bacon (£5 supplement)
Confit duck leg, braised red cabbage, Jerusalem artichoke & brown butter
Beef cheek, English red wine bourguignon, celeriac
Glazed delicata pumpkin, grains, Sussex ricotta

All served with handcut chips, rosemary salt

PUDDINGS

Sticky toffee pudding
Madeleines, chocolate orange sauce
Vanilla ice cream / lemon sorbet
Neal's yard cheese, Hafod cheddar, Tunworth, apple chutney (£5 supplement)
Pembrokeshire spiced rum punch

(GF) Gluten Free (GFA) Gluten Free on Request (V) Vegetarian (Ve) Vegan

PLEASE NOTIFY A TEAM MEMBER OF ANY ALLERGENS OR DIETARY REQUIREMENTS WHEN YOU ORDER

A discretionary 12.5% service charge will be added and goes directly to our amazing front of house and back of house teams.

FESTIVE *packages*

With shoreline inspiration, we've brought together some great ideas for festive celebrations. We can cater for all events & happy to work with you to make your booking nice & easy to organise with warm hospitality on the day of your visit.

evening feast £68pp

From 5pm for 8+ppl
Share a festive meal with specials chosen from our landings board with festive flare & a selection of starters to share.

Coombeshead sourdough, butter, Dorset sea salt
Cod cheek skewers, cranberry & orange
Coombeshead mangalitza ham, house pickles
Spiced Dorset crab, cheddar biscuit, mandarin
Hafod Cheddar & celeriac croquettes
Burrata, samphire, hazelnut & sultana
Smoked cod roe, sprout top, bacon toast
Potato, parmesan & sage straws

And followed by sharing from our landings board
Cured & roasted Peterhead cod fillet
Aged & grilled short rib, sourdough glaze

Pumpkin & sage ravioli, Sussex ricotta
(vegetarian option on request)

Served with handcut chips, rosemary salt

'And after'

Madeleines, chocolate orange sauce
& optional...

Espresso martini (£9 supplement)
Neal's yard cheese, Hafod cheddar,
Tunworth, apple chutney (£5 supplement)

for the table

Coombeshead sourdough per guest £2

Maldon, mignonette (3/6) £11.5/23

Atlantic Edge, mignonette (3/6) £15/30

Dressed Maldon, roasted peach bellini granita £5

Crispy oyster, Sussex 'Do'ya', oregano oil (2) £12

Faber selection (2 Maldon naked, 2 dressed, 2 crispy) £30

Smoked haddock croquettes (3) £12

apertifs

English 75 £15

Alcohol free ginger &
cranberry spritz £8
Botivo, cranberry, ginger beer

drinks packages

We have a range of drinks packages.
order & pay before the 31st October
for 10% off.



book & see more here

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book now



0208 161 9800

hammersmith@faberrestaurants.co.uk